

BOUNDARY BREAKS



DID YOU KNOW?

Riesling is not just a sweet wine.

- Riesling is the most versatile and food-friendly wine in the world.
- The Finger Lakes is known for making the best Rieslings in the US.
- Vineyards on the east side of Seneca Lake produce some of the region's best Riesling.

2015 Ovid Line North Riesling

WHAT MAKES OVID LINE NORTH MEDIUM DRY RIESLING SPECIAL

- This is our most approachable Riesling. Not too sweet and not too dry.
- We use very ripe fruit which delivers luscious tropical flavors.
- The result is a wine that is extremely food-friendly and pleasing to sip by itself.

2015 VINTAGE NOTES

The 2015 season was typical for the Finger Lakes. We saw consistent, seasonal temperatures throughout the spring and summer and then into fall. Normally cool autumn temperatures along with typical levels of rainfall led to a harvest in mid-October for the majority of our fruit.

TECHNICAL NOTES

Country: USA

Region: New York

AVA: Finger Lakes

Varietal: Riesling Geisenheim Clone #239, #198, #110, Neustadt #90

Harvest Date: Oct 24, 2015

Brix at Harvest: 23.5

Winemaker: Derek Wilber, Zach Pegram

Fermentation: Conventional, in Stainless Steel

Alcohol: 11.4%

Residual Sugar: 2.4%

Titratable Acidity: 6.90 g/l

pH: 2.99

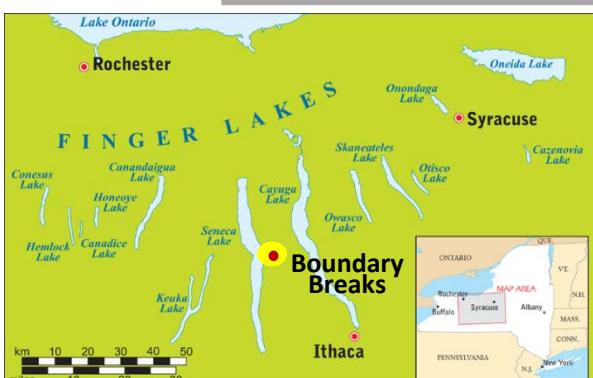
Bottling Date: July, 2016

Cases Produced: 900; **SRP:** \$18.95

SELLING POINTS: OVID LINE NORTH MEDIUM DRY RIESLING

The Ovid Line North Riesling should be everyone's go to "Dinner Party" wine. This is a wine that will please every palate. From dry, to sweet, this estate-grown Riesling is a real crowd-pleaser.

WHAT DO THE NUMBERS, "239, 198, 110, 90", REFER TO? When you choose to plant grapes, the plant nurseries that sell vines offer several choices within a particular variety. Each specific variation within a grape variety is referred to as a "clone," and it is given a number like #239 or #198. Within a particular set of environmental conditions—or "terroir"—some clones are expected to do better than others. In the Finger Lakes, there is no consensus on what the "ideal" clone is for the terroir. When Boundary Breaks began planting its vineyards in 2009, it chose to plant five different Riesling clones to see how they each expressed themselves at the Boundary Breaks site. Blending all of the clones results in a balanced Riesling suited to every palate.



ABOUT US: Boundary Breaks focuses on cool-climate grape varieties-- principally Riesling, Gewurztraminer and Cabernet Franc. We began planting vines in 2009 and released our first vintage in 2013. Our wines are sold throughout the US and abroad.

WHAT MAKES OUR WINES DISTINCTIVE: Our wines possess a powerful flavor profile. We achieve this in the challenging cool climate of the Finger Lakes by ensuring our fruit achieves a maximum level of ripeness in the vineyard. Our vineyards are located in a unique microclimate near the shoreline on the east side of Seneca Lake. The lake is more than 700 feet deep and keeps our site warmer during the coldest periods of winter. Our western-facing vineyard slopes also benefit from extended afternoon sun.